

COTA 500

CHARDONNAY

The height, the colors, the sky and their unique terroirs is what Andes Mountains gives to us.

Andes Plateau was born as a tireless searching to show mountain sense through an elegant, fresh and easy drinking wine.



SOILS: Volcanic origin which high levels of clay, which is great for this specific variety.

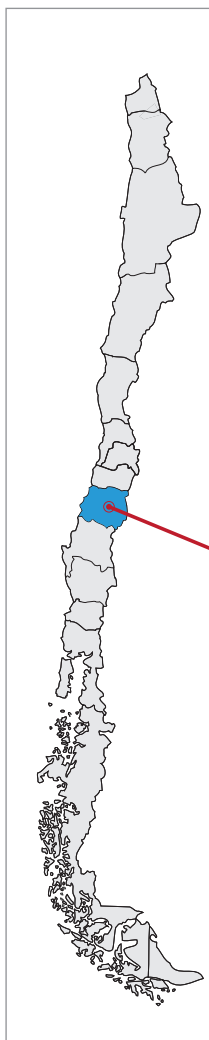
CLIMATE: Located at the Andes Mountain feet, the vineyard usually faces soft winds that maintain temperatures lower than the central valley (2° Celcius approx.). This is very important fact to maintain good PH and high acidity levels in our wines. In order to protect them from the sun direct exposure. we maintain the leaves on the grape cluster.

VINIFICATION PROCESS: We press the whole grape cluster, completely oxidative without the use of sulfur dioxide. The process considers all the wine Lees, giving the wine a deep and profound mouth.

We use just natural yeast and there is no chemical intervention in the winemaking process, just a touch of sulfurous before bottling.

AGING AND STORAGE: 5-6 month in barrels, depending on the specific year harvest conditions; The wine remains at least 2 months in bottle before release.

ANDES PLATEAU



TECHNICAL INFORMATION

Valley: Maule Valley, San Clemente, near to Andes Mountains

Alcohol: 14,2

PH: 3,13

Total Acidity: 6

Residual Sugar: 1,91

Vineyard Yield: 1,8 kg/plant.

Planted area: 3 hectares.

Variety: Chardonnay

VINEYARD LOCATIONS

Maule / Chile